

PRESTIGE CATERING AND EVENT HIRE – PRIVATE MENU

WEDDING PACKAGES

MINIMUM 50 ADULT GUESTS APPLICABLE FOR ALL PACKAGE BOOKINGS.
SPECIAL DIETS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

BUFFET WEDDING PACKAGES INCLUDE:

- SKIRTED TABLE CLOTH (WHITE ONLY LINEN) FOR THE BRIDAL TABLE
- SKIRTED TABLE CLOTH (WHITE ONLY LINEN) FOR THE BUFFET TABLE
- TABLE CLOTHS (WHITE LINEN) FOR GUEST TABLES (BASED ON 10 GUESTS PER TABLE)
- SERVIETTES (WHITE LINEN)
- TABLE LINEN AND SERVIETTES CAN BE CHANGED TO BLACK FOR AN ADDITIONAL \$1 PP
- SALT AND PEPPER SHAKERS
- ALL CROCKERY (QUALITY WHITE DINNERWARE) AND CUTLERY
- ALL FOOD SERVICE EQUIPMENT
- SILVER CAKE KNIFE
- CUTTING OF THE WEDDING CAKE
- UNIFORMED CHEF AND WAIT STAFF
- SET UP OF BUFFET AND GUEST TABLES (MORNING OF WEDDING GENERALLY)
- TABLE SERVICE TO BRIDAL PARTY
- CANAPÉS SERVED FOR 30 MINUTE PERIOD, WITH BUFFET SERVICE TO COMMENCE WITHIN HALF AN HOUR OF COMPLETION OF CANAPÉS.

WEDDING PACKAGE NO. 1 \$57.50PP

CANAPÉS

AVOCADO MOUSSE IN PASTRY BOATS
SMOKED SALMON AND CAPER MOUSSE ON WHOLE GRAIN TOAST
PEPPERCORN PATE ON MELBA TOAST

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS
TENDER ROAST PORK SERVED WITH CRACKLING AND APPLE SAUCE
BAKED JACKET POTATOES WITH SOUR CREAM AND CHIVES
SEASONAL VEGETABLE MEDLEY
CAULIFLOWER AU GRATIN

COLD SELECTION

DECORATED SEASONED ROAST CHICKEN PLATTER
CONTINENTAL COLD MEAT PLATTER INCLUDES HONEY CURED LEG HAM, MORTADELLA AND SALAMI
TOSSED GARDEN SALAD
TROPICAL COLESLAW
ITALIAN PASTA SALAD
SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS (INDIVIDUAL DESSERTS PRESENTED ON MIRRORED PLATTERS, ACCOMPANIED BY FRESH CREAM CHANTILLY)

PAVLOVA
BAILEYS CHEESECAKE
PROFITEROLES
MISSISSIPPI MUDCAKE
GLAZED FRUIT TARTS

TEA AND COFFEE SERVED WITH CHOCOLATES

WEDDING PACKAGE NO. 2 \$63.50PP

ENTRÉE (SERVED TO THE TABLE)

BUTTERNUT PUMPKIN SOUP TOPPED WITH CHIVES AND CREAM

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS
HONEY GLAZED LEG OF HAM CARVED FROM THE BONE SERVED WITH PIPING HOT GRAVY AND GRAIN MUSTARD
HOT JACKET POTATOES WITH SOUR CREAM AND CHIVES
ROAST PUMPKIN
SEASONAL VEGETABLE MEDLEY
CAULIFLOWER AU GRATIN

COLD SELECTION

SEAFOOD PLATTER INCLUDING ICED WHOLE WEST AUSTRALIAN PRAWNS WITH COCKTAIL SAUCE, FRESHLY SHUCKED OYSTERS, NEW ZEALAND MUSSELS AND MARINATED CALAMARI
GERMAN POTATO SALAD
TOSSED GARDEN SALAD
BABY SPINACH SALAD WITH BACON, CAPSICUM AND RED ONION
SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS (INDIVIDUAL DESSERTS PRESENTED ON MIRRORED PLATTERS, ACCOMPANIED BY FRESH CREAM CHANTILLY)

PASSIONFRUIT AND MANGO CHEESECAKE

BLACK FOREST CAKE

PAVLOVA TOPPED WITH STRAWBERRIES AND CREAM

MINI MOCHA ÉCLAIRS

TEA AND COFFEE SERVED WITH CHOCOLATES

WEDDING PACKAGE NO. 3 \$67.50PP

APPETISERS

SUSHI NORI ROLLS
SMOKED SALMON MOUSSE ON MELBA TOAST
MUSHROOM AND PINE NUT RISOTTO BALLS
TOMATO AND PESTO TARTLETS

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS
TENDER ROAST PORK SERVED WITH CRACKLING AND APPLE SAUCE
PENNE CARBONARA
GRILLED RED SPOT EMPEROR FILLETS WITH LEMON BUTTER
HOT JACKET POTATOES SERVED WITH SOUR CREAM AND CHIVES
SEASONAL VEGETABLE MEDLEY
CAULIFLOWER AU GRATIN

COLD SELECTION

CONTINENTAL COLD MEAT PLATTER INCLUDES HONEY CURED LEG HAM, MORTADELLA, ROAST TURKEY BREAST AND SALAMI
ANTIPASTO PLATTERS WITH ROASTED CAPSICUM, ARTICHOKE, GRILLED EGGPLANT, MARINATED FETA, KALAMATA AND BARCHETTA OLIVES
TOSSED GARDEN SALAD
SALAD OF GRILLED PUMPKIN, FETA, PINE NUTS AND SPINACH
CAESAR SALAD
SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS

PLATTERS OF SLICED FRESH SEASONAL FRUITS
PROFITEROLES FILLED WITH GRAND MARNIER PASTRY CREAM SERVED WITH HOT CHOCOLATE SAUCE AND CHANTILLY CREAM

PREMIUM AUSTRALIAN AND IMPORTED CHEESES

SERVED WITH DRIED FRUITS AND WATER CRACKERS

TEA AND COFFEE SERVED WITH CHOCOLATES